New opportunities for the Arctic food sector – Icelandic and West Nordic cases

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The Arctic Dimension of Food

- Important food producing regions
- Fisheries and aquaculture
- Agriculture, gathering and herding is important for livelihood
- Foods products can be high quality and high value niche products.
- Climate change may both enhance and challenge these advantages.
A unique position

- Unique and underutilized raw materials
- Unique ingredients and bioactives
- Clean environment
- Vast sustainable supply of marine raw materials
Bioeconomy – Challenges and a bigger role for the Arctic

Food security for a growing population
Nutrients availability and food safety

Alternative Energy solutions
Change from fossil fuel

Global warming
Battle global warming
Adapt to climate change

Changing demographics
Urbanization
Attract both genders
Very diverse compounds in Arctic seafoods
Many different applications and products

- Ingredients
- Food supplements
- Aquaculture
- Process aids
- Agriculture
- Cosmetics
- Nature medicine
- Medical products
- Research chemicals
Case: Multiple unexploited value streams from seaweed
The way forward - Opportunities across sectors

„Waste“ to Fertilizer

Feed to Food

„Waste“ to Feed
The way forward - The Blue Bioeconomy

Example: Fish skin to valuable products
The way forward - The Blue Bioeconomy

Example: Fish skin to valuable products

Skin and Tissue Repair with Fish Skin Transplants

Fashion clothing
West Nordic innovation projects – 2014 & 2015

• Over 150 applications
• 26 product development projects 2014
• Over 40 innovation project ongoing 2015
• Cooperation – Matís – Inuili – Inova
Food Innovation Competence Centres

- Facilities for product development and the first steps in the production.
- Advise from specialists.
- Costly to run these centres
- Difficult to get support for this.
NordBio – innovation projects - 2014

Wholesome berry products

The Scandinavian line of wild berry products originates from Sarabjörn Blami, a company based in northern Sweden. The berries are either frozen or preserved and then used to produce various products. Blami's vision is to make high-quality, natural, and wholesome products available to a broad audience. The company is committed to sustainability and the preservation of local knowledge and traditional practices.

Blami's products are designed to complement a healthy lifestyle, offering a range of options for people looking for nutritious and delicious berry-based fare.

Further information:
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http://www.wnbioeconomy.com/
Growth in the Blue Bioeconomy
Practical approach and cutting edge research for market innovation, safe seafood supply and food integrity